

CLAIMS

1. A method for the industrialized baking of dual-component bakery products (24), which products comprise an envelope, at least substantially made of dough, and a filling, in which method the envelope is baked and the filling is cooked until done, characterized in that the method as applied to the prepared uncooked bakery product comprises two steps, i.e. 5 first heating (20) of the filling by means of electromagnetic waves so as to initiate a cooking process, and subsequently baking of the envelope in a heat transfer oven (40).
2. A method as claimed in claim 1, wherein the dough is subjected to a rising process, characterized in that the rising of the dough also takes place through a treatment with 10 electromagnetic waves.
3. A method as claimed in claim 2, characterized in that the rising of the dough of the dual-component bakery product takes place in the same process step in which the filling is heated by electromagnetic waves so as to initiate a cooked state.
- 15 4. A method as claimed in claim 1, implemented as an at least semi-continuous process.
5. A method as claimed in claim 1, implemented as a continuous process.
- 20 6. A method as claimed in claim 1, wherein the first step takes less than 3½ minutes.
7. A method as claimed in claim 1 or 6, characterized in that wherein the first step 25 takes at least 3 minutes.
8. A method as claimed in claim 1, wherein the bakery products are transported between said steps from an electromagnetic wave oven to a heat-transfer oven (26).

9. A method as claimed in claim 7, wherein said first step is carried out serially, and said second step is carried out after a rearrangement of the bakery products in a series-parallel conversion (26,42).

5

10. A method as claimed in any one of the preceding claims, wherein a meat product is chosen as the filling.

11. A method as claimed in claim 1, wherein the humidity of the atmosphere in 10 which the dual-component bakery products are present is kept high during the treatment with electromagnetic waves.

12. A dual-component bakery product baked in an industrial process by means of the method as claimed in claim 1.

15

13. A dual-component bakery product as claimed in claim 12, wherein the filling comprises a meat product.

14. An installation suitable for carrying out the method for the industrialized baking 20 of dual-component bakery products (24) comprising an envelope, at least substantially made of dough, and a filling, wherein said envelope is baked and the filling is cooked until done as claimed in claim 1, characterized in that the installation comprises a first oven (20) for heating the filling by means of electromagnetic waves so as to initiate a cooking state, and a heat transfer oven (40) connected thereto for baking the envelope by means of heat transfer.

25

15. An installation as claimed in claim 14, wherein the first oven and the heat transfer oven are interconnected by means of a transport device (26, 40).

16. An installation as claimed in claim 15, wherein the transport device (26, 40) 30 comprises a series-parallel converter.